VIGNAN'S
Foundation for Science, Technology & Research
(Deemed to be University)
Estd. u/s 3 of UGC Act 1956

DEPARTMENT OF FOOD TECHNOLOGY

CIRCULAR

Date: 03.04.2023

Department of Food Technology is going to conduct Board of Studies (BoS) meeting for the M. Tech-Food Processing Technology on **13 April 2023** from 3.00 PM in blended mode at office of Coordinator of Food Technology and members who are going to join meeting through virtually they can join by using following link:

https://us06web.zoom.us/j/84689558586?pwd=Z25SNVhkV2FvbzhESVcrL3ZNaW9FZz09
Meeting ID: 846 8955 8586
Passcode: bos

All the members are requested to make it convenient to attend the meeting.

The members are

1.	Dr. T. Ramesh Babu	-	Chairperson
2.	Dr. Ch. V.V. Satyanarayana	-	External Member (Academic)
3.	Dr. P. S. Rao	-	External Member (Academic)
4.	Mr. Jagadeep Singh	-	External Member (Industry)
5.	Prof. P. RamaKrishna	-	Special Invitee
6.	Dr. T.V. Ramana Rao		Internal Member
7.	Dr. Irshaan Sayed	-	Internal Member
8.	Dr. Mrinmoy Roy	-	Internal Member
9.	Dr. D. Lavanya	-	Internal Member
10.	Dr. Deepika Kohli	-	Internal Member
11.	Mrs. B. Madhuri	-	Member Secretary

Agenda of the BoS Meeting:

1. To Discuss and finalize the curriculum structure and detailed syllabus of M. Tech-Food Processing Technology for the regulation 2022.

2. To approve the R22 curriculum and syllabus of M. Tech- Food Processing Technology and recommend to the Academic council.

Member Secretary

Chairperson

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DEPARTMENT OF FOOD TECHNOLOGY

Date: 13.04.2023

Minutes of Board of Studies Meeting

Board of Studies (BoS) meeting of M. Tech-Food Processing Technology was conducted on **13 April 2023** in blended mode at Physically members joined at office of Coordinator Food Technology and two member joined meeting virtually through the following link:

https://us06web.zoom.us/j/84689558586?pwd=Z25SNVhkV2FvbzhESVcrL3ZNaW9FZz09

Meeting ID: 846 8955 8586   Passcode: bos

Agenda of the BoS Meeting:

1. To Discuss and finalize the curriculum structure and detailed syllabus of M.Tech-Food Processing Technology for the regulation 2022.
2. To approve the R22 curriculum and syllabus of M. Tech- Food Processing Technology and recommend to the Academic council.

The following members were present either thorough offline or online.

S. No.	Name and designation	Position	Signature
1.	Dr. T. Ramesh Babu	Chairperson	Absent
2.	Dr. T.V. Ramana Rao	Acting chairperson	Ramaude
3.	Dr. Ch. V.V. Satyanarayana	External Member (Academic)	Online
4.	Dr. P. S. Rao	External Member (Academic)	Online
5.	Mr. Jagadeep Singh	External Member (Industry)	Online
6.	Prof. P. RamaKrishna	Special Invitee	RamaKrishna
7.	Dr. Irshaan Sayed	Internal Member	Sd. Irshaan
8.	Dr. Mrinmoy Roy	Internal Member	Roy.
9.	Dr. D. Lavanya	Internal Member	D. Lavanya
10.	Dr. Deepika Kohli	Internal Member	Deepika Kohli
11.	Mrs. B. Madhuri	Member Secretary	B. Madhri

Acting chairperson Dr. T.V. Ramana Rao, Joint Dean School of Agriculture and Food Technology, VFSTR opened the meeting by welcoming and introducing the external members, invitees to the internal members. Chairperson presented about the *NEP 2020 Compliant*

Regulation - R22 which emphasis on creating *learning centric* (continuous learning and continuous assessment model), offering B.Tech. B.Tech.with Honours/ Research Honours/ Minor/, *Dual degree* (B.Tech. + M.Tech./MBA, or M.Tech. + Ph.D.), providing multiple entry and multiple exits.

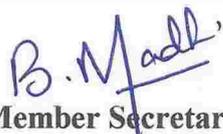**The following points were discussed in the BoS meeting:**

1. Regulation R22 as per NEP-2020
2. Curriculum structure with credits, credits distribution.
3. 2 Modules instead of 5 units.
4. Assessment methods (Formative & Summative).
5. Grading Schemes.
6. Electives and streams/pools.
7. Detailed course structure and syllabus

The following resolutions made after the discussion:

1. BoS Members approved the revised regulations, curriculum structure, syllabus of M.Tech- Food Processing Technology and it follows based on the NEP 2020. Curriculum structure is provided in Appendix-I.
2. Major restructuring has taken place in the curriculum which is oriented towards continuous learning and assessment based on Module structure.
3. The curriculum is encompassing the courses that enable employability or entrepreneurship or skill development provided in Appendix- II.
4. The significant changes are made in the content of all courses and hence the courses are considered as new courses provided in Appendix- III.
5. Total average percentage of syllabus revised was 100% compared to previous curriculum.
6. The curriculum follows choice-based credit system.

Based on the suggestions given by the members, the Chairperson of BoS told that, those fruitful suggestions would be incorporated appropriately in the curriculum and syllabus of the regulation R22 and this will be recommended to the Academic Council of VFSTR for the approval.

There being no further points for discussion, the Chairperson thanks all the external, internal, invited members and announced that the meeting was adjourned.

Member Secretary

for **Chairperson**

DEPARTMENT OF FOOD TECHNOLOGY

APPENDIX I

M. Tech Food Processing Technology: Curriculum Structure

I Year I Semester

S.No.	Course title	L	T	P	C	Remarks	Course offered by
1	Advances in Food Engineering	3	-	2	4	Professional core	FT
2	Advances in Food Technology	3	-	2	4	Professional core	FT
3	Process Simulation and Optimization	3	-	2	4	Professional core	FT
4	Department Elective - I	3	-	-	3	Professional core	FT
5	Department Elective - II	3	-	-	3	Professional core	FT
6	Cyber Security	-	2	2	2	Advanced Engineering	T & P
7	Employment Orientation Program	-	2	2	2	Humanities	T & P
		15	4	10			
	GRAND TOTAL		29		22		

I Year II Semester

S. No.	Course title	L	T	P	C	Remarks	Course offered by
1	Retort Processing	3	-	2	4	Professional core	FT
2	Novel Packaging Technology	3	-	2	4	Professional core	FT
3	Departmental Elective - III	3	-	0	3	Professional core	FT
4	Departmental Elective - IV	3	-	0	3	Professional core	FT
5	Research methodology & IPR	-	2	2	2		
6	Interdepartmental Project	-	1	3	2		
7	Teaching activity – 2	-	-	4	2		
	Total	12	3	13	20		
9	Add – on certification course – 1	3	-	2	4		
		15	3	15			
	GRAND TOTAL		33		24		

II Year I Semester

S. No.	Course Title	L	T	P	C	Remarks	Course offered by
1	Project / Internship	-	2	24	13	Project	FT
2	Add-on certification course -2 (MOOCs / Self-Study Course)	4	-	-	4		
	Grand Total	**4**	**2**	**24**	**17**		

II Year II Semester

S. No.	Course Title	L	T	P	C	Remarks	Courses offered by
1	Project / Internship	-	2	24	13	Project	FT
2	Add-on certification course -3 (MOOCs/ Self-Study Course)	4	-	-	4		
	Grand Total	**4**	**2**	**24**	**17**		

L=Lecture; T= Tutorial; P= Practical; C=Credits

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APPENDIX II

List of Courses that Enables Employability or Entrepreneurship or Skill Development

S.No.	Year and Semester	Course Title	Employability / Entrepreneurship / Skill development
1.	I Year I Semester	Advances in Food Engineering	Skill development
2.	I Year I Semester	Advances in Food Technology	Skill development
3.	I Year I Semester	Process Simulation and Optimization	Skill development
4.	I Year I Semester	Cyber Security	Employability
5.	I Year I Semester	Employment Orientation Program	Employability
6.	I Year II Semester	Retort Processing	Skill development
7.	I Year II Semester	Novel Packaging Technology	Skill development
8.	I Year II Semester	Research methodology & IPR	Skill development
9.	I Year II Semester	Interdepartmental Project	Entrepreneurship
10.	I Year II Semester	Teaching activity– 2	Employability
11.	Dept. Elective	Thermal processing	Skill development
12.	Dept. Elective	Non thermal processing	Skill development
13.	Dept. Elective	Novel separation Processes	Skill development
14.	Dept. Elective	Process scale up	Skill development
15.	Dept. Elective	New Product Development	Skill development
16.	Dept. Elective	Food Fortification Technology	Skill development
17.	Dept. Elective	Flavor Technology	Employability
18.	Dept. Elective	Extrusion Technology and Engineering	Skill development
19.	Dept. Elective	Emerging Technologies in Food Safety and Quality	Skill development
20.	Dept. Elective	Food Licensing and Registration System	Skill development
21.	Dept. Elective	Food Safety and Quality Standards	Skill development
22.	Dept. Elective	Traceability and Recall in Food System	Employability
23.	Dept. Elective	Entrepreneurship in Food Industries	Entrepreneurship
24.	Dept. Elective	Food Supply Chain Management	Entrepreneurship
25.	Dept. Elective	Food Economics	Entrepreneurship
26.	Dept. Elective	Human Resource Management	Entrepreneurship
27.	Dept. Elective	Robotics & Computer Controlled Machines	Employability

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List of Department Elective Courses

S. No.	Course Title	L	T	P	C
Stream-1 (Food Engineering)					
1.	Thermal processing	3	-	-	3
2.	Non thermal processing	3	-	-	3
3.	Novel separation Processes	3	-	-	3
4.	Process scale up	3	-	-	3
Stream-2 (Food Technology)					
5.	New Product Development	3	-	-	3
6.	Food Fortification Technology	3	-	-	3
7.	Flavor Technology	3	-	-	3
8.	Extrusion Technology and Engineering	3	-	-	3
Stream-3 (Food Safety and Quality assurance)					
9.	Emerging Technologies in Food Safety and Quality	3	-	-	3
10.	Food Licensing and Registration System	3	-	-	3
11.	Food Safety and Quality Standards	3	-	-	3
12.	Traceability and Recall in Food System	3	-	-	3
Stream-4 (Food Business Management)					
13.	Entrepreneurship in Food Industries	3	-	-	3
14.	Food Supply Chain Management	3	-	-	3
15.	Food Economics	3	-	-	3
16.	Human Resource Management	3	-	-	3
Stream – 5 (IT Applications)					
17.	Robotics & Computer Controlled Machines	3	-	-	3
18.	IOT	3	-	-	3
19.	IT in Food Processing	3	-	-	3
20.	AI & ML in Food Processing	3	-	-	3

28.	Dept. Elective	IOT	Employability
29.	Dept. Elective	IT in Food Processing	Employability
30.	Dept. Elective	AI & ML in Food Processing	Employability

for

Chairperson

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APPENDIX III

List of New Courses in the R22 Curriculum

S.No.	Year and Semester	Course Title	Employability / Entrepreneurship / Skill development
1.	I Year I Semester	Advances in Food Engineering	Skill development
2.	I Year I Semester	Advances in Food Technology	Skill development
3.	I Year I Semester	Process Simulation and Optimization	Skill development
4.	I Year I Semester	Cyber Security	Employability
5.	I Year I Semester	Employment Orientation Program	Employability
6.	I Year II Semester	Retort Processing	Skill development
7.	I Year II Semester	Novel Packaging Technology	Skill development
8.	I Year II Semester	Research methodology & IPR	Skill development
9.	I Year II Semester	Interdepartmental Project	Entrepreneurship
10.	I Year II Semester	Teaching activity– 2	Employability
11.	Dept. Elective	Thermal processing	Skill development
12.	Dept. Elective	Non thermal processing	Skill development
13.	Dept. Elective	Novel separation Processes	Skill development
14.	Dept. Elective	Process scale up	Skill development
15.	Dept. Elective	New Product Development	Skill development
16.	Dept. Elective	Food Fortification Technology	Skill development
17.	Dept. Elective	Flavor Technology	Skill development
18.	Dept. Elective	Extrusion Technology and Engineering	Skill development
19.	Dept. Elective	Emerging Technologies in Food Safety and Quality	Skill development
20.	Dept. Elective	Food Licensing and Registration System	Skill development
21.	Dept. Elective	Food Safety and Quality Standards	Skill development
22.	Dept. Elective	Traceability and Recall in Food System	Skill development
23.	Dept. Elective	Entrepreneurship in Food Industries	Entrepreneurship
24.	Dept. Elective	Food Supply Chain Management	Entrepreneurship
25.	Dept. Elective	Food Economics	Entrepreneurship
26.	Dept. Elective	Human Resource Management	Entrepreneurship

27.	Dept. Elective	Robotics & Computer Controlled Machines	Employability
28.	Dept. Elective	IOT	Employability
29.	Dept. Elective	IT in Food Processing	Employability
30.	Dept. Elective	AI & ML in Food Processing	Employability

for

Chairperson

DEPARTMENT OF FOOD TECHNOLOGY

APPENDIX IV

Comparison of Course Contents between R21 and R22 Curriculums

(Should be maintained by BoS member for future reference)

S.No.	Year and Semester	Course Title	Percentage of changes
1.	I Year I Semester	Advances in Food Engineering	100%
2.	I Year I Semester	Advances in Food Technology	100%
3.	I Year I Semester	Process Simulation and Optimization	100%
4.	I Year I Semester	Cyber Security	100%
5.	I Year I Semester	Employment Orientation Program	
6.	I Year II Semester	Retort Processing	100%
7.	I Year II Semester	Novel Packaging Technology	100%
8.	I Year II Semester	Research methodology & IPR	
9.	I Year II Semester	Interdepartmental Project	
10.	I Year II Semester	Teaching activity– 2	100%
11.	Dept. Elective	Thermal processing	100%
12.	Dept. Elective	Non thermal processing	100%
13.	Dept. Elective	Novel separation Processes	100%
14.	Dept. Elective	Process scale up	100%
15.	Dept. Elective	New Product Development	100%
16.	Dept. Elective	Food Fortification Technology	100%
17.	Dept. Elective	Flavor Technology	100%
18.	Dept. Elective	Extrusion Technology and Engineering	100%
19.	Dept. Elective	Emerging Technologies in Food Safety and Quality	100%
20.	Dept. Elective	Food Licensing and Registration System	100%
21.	Dept. Elective	Food Safety and Quality Standards	100%
22.	Dept. Elective	Traceability and Recall in Food System	100%
23.	Dept. Elective	Entrepreneurship in Food Industries	100%

24.	Dept. Elective	Food Supply Chain Management	100%
25.	Dept. Elective	Food Economics	100%
26.	Dept. Elective	Human Resource Management	100%
27.	Dept. Elective	Robotics & Computer Controlled Machines	100%
28.	Dept. Elective	IOT	100%
29.	Dept. Elective	IT in Food Processing	100%
30.	Dept. Elective	AI & ML in Food Processing	100%

for

Chairperson